

# Podwójny Belgijski Klasztor

- Gravity **16 BLG**
- ABV ---
- IBU **6**
- SRM **24.4**
- Style **Belgian Dubbel**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Special W Weye	0.5 kg (8.3%)	60 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	50 g	10 min	3.5 %
Boil	xx	0 g	0 min	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Cukier kandyzowany	250 g	Boil	10 min